

THE VINEYARD TABLE WINE AND FOOD PAIRING LUNCH

135TH ANNIVERSARY CHARDONNAY

2016 ° SMALL LOT ° CENTRAL COAST ° 250 CASES

PETITE SIRAH

2015 ° SMALL LOT ° LIVERMORE VALLEY ° 30 BARRELS

CHARDONNAY

2016 ° NTH DEGREE ° LIVERMORE VALLEY ° 21 BARRELS

CABERNET SAUVIGNON

2015 ° NTH DEGREE ° LIVERMORE VALLEY ° 37 BARRELS

LATE HARVEST RIESLING

2015 ° SMALL LOT ° ARROYO SECO ° 12 CASES

PETITE SIRAH PORT

2016 ° SMALL LOT ° LIVERMORE VALLEY ° 6 BARRELS

HARMONY

2016 ° SMALL LOT ° LIVERMORE VALLEY ° 32 BARRELS

*WINE & CHEESE PAIRING ° \$15 SUPPLEMENT

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD

OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

ESPECIALLY IF YOU HAVE A MEDICAL CONDITION

*PRAWN TEMPURA

CITRUS + OLIVE + FRISEE + TARRAGON AIOLI

SMOKED DUCK & NOODLE SALAD

VERMICELLI + RED PEPPER COULIS + PEANUT + CILANTRO

BLACKENED SEA BASS

CREOLE TOMATO COUS COUS + MUSSELS + ANDOUILLE

BEEF TENDERLOIN

CELERY ROOT + POTATOES + BRUSSELS + SAUCE DIANE

TARTE TATINE

GARDEN APPLE TERRINE + PECAN SHORTBREAD + CARAMEL

MOCHA PUDDING CAKE

ORANGE + PISTACHIO + CINNAMON CREAM

FAT BOTTOMED GIRL

SHEEP'S MILK + BUTTERY + SEMI-HARD

DECEMBER ° 2018

3-COURSE WINE & FOOD PAIRING

\$55 MEMBERS ° \$65 GUESTS ° PLUS TAX & 18% GRATUITY